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 NEWS  4  Dec 21  WPIDS Indexing Update Codes Jump Forward in 9901
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=> e vesely renta/au

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E2            1      VESELY RENATA/AU
E3            0 --> VESELY RENTA/AU
E4            1      VESELY RICHARD/AU
E5           33      VESELY RUDOLF/AU
E6           27      VESELY S/AU
E7            2      VESELY S A/AU
E8            6      VESELY S M/AU
E9            3      VESELY SARA/AU
E10           2      VESELY SHIRLY/AU
E11           1      VESELY SHIRLY M/AU
E12           1      VESELY STANISLAUS/AU

=> s e1

L1            9 "VESELY R C"/AU

=> s l1 and bacteria

L2            5 L1 AND BACTERIA

=> dup rem l2

PROCESSING COMPLETED FOR L2
L3            5 DUP REM L2 (0 DUPLICATES REMOVED)

=> d bib ab 1-5


L3   ANSWER 1 OF 5  WPIDS   COPYRIGHT 1999 DERWENT INFORMATION LTD
AN   92-111800 [14]   WPIDS
TI   Milk-based mousse prods. - contg. lactic acid bacteria,
     esp. for three-layer dessert prodn..
DC   D13 D16
IN   CAVALIERE, V R; GIANI, G; CINGOLI, V; MAIOCCHI, G; VESELY, R
     C; CAVALIERE, VESELY R
PA   (SITI-N) SITIA YOMO SPA; (SITI-N) SITIA-YOMO SPA
CYC  12
PI   LU 87958     A  920303 (9214)*
     DE 4117921   A  920730 (9232)B      5 pp
     GB 2252228   A  920805 (9232)       18 pp
     PT 97683     A  920731 (9235)
     NL 9100861   A  920817 (9237)       11 pp
     FR 2671944   A1 920731 (9239)       13 pp
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DK 9100820 A 920730 (9243)
BE 1005114 A5 930427 (9322) 16 pp
DE 4117921 C2 930812 (9332) 5 pp
ES 2038533 A1 930716 (9333)
ES 2038533 B1 940216 (9411)
GB 2252228 B 941207 (9501)
IT 1244690 B 940808 (9507)
IT 1244691 B 940808 (9507)

ADT DE 4117921 A DE 91-4117921 910531; GB 2252228 A GB 91-9703 910503; PT 97683 A PT 91-97683 910515; NL 9100861 A NL 91-861 910517; FR 2671944 A1 FR 91-7442 910618; DK 9100820 A DK 91-820 910502; BE 1005114 A5 BE 91-467 910517; DE 4117921 C2 DE 91-4117921 910531; ES 2038533 A1 ES 91-1200 910517; ES 2038533 B1 ES 91-1200 910517; GB 2252228 B GB 91-9703 910503; IT 1244690 B IT 91-MI206 910129; IT 1244691 B IT 91-MI207 910129

PRAI IT 91-MI207 910129; IT 91-MI206 910129

AB DE 4117921 A UPAB: 931119 ABEQ treated as Basic

The following is claimed a milk-based mousse with a balanced, slightly acidic, particularly pleasant and delicate flavour, characterised in that it is additive free (and) has a high content of live and viable lactic acid **bacteria** which remains constant during its entire storage life and guarantees a product of outstanding organoleptic properties and consistency properties.

The mousse contains 0.1-0.5% of mesophilic lactic acid **bacteria**, esp. St.cremories, St.lactis, St.diacetylactis and/or L.cremories, and/or 1-2% of thermophilic lactic acid **bacteria**, esp. St.thermophilus strains with limited acidulating activity. The mousse may also contain probiotic **bacteria**, esp. of Acidophilus and/or Bifido type.

USE - The mousse is esp. useful for prodn. of a 3-layer dessert in which the bottom layer comprises the mousse, the middle layer comprises egg-flip, chocolate, coffee, wood-strawberries, fruits of the firest, etc. and the top layer comprises a mousse or whipped cream. (First major country equivalent to LU--87958

Dwg.0/0

L3 ANSWER 2 OF 5 WPIDS COPYRIGHT 1999 DERWENT INFORMATION LTD
AN 91-260992 [36] WPIDS
DNC C91-113289
TI Edible mousse prods. - based on acidulated milk with high content of lactic acid **bacteria**.
DC D13 D16
IN CAVALIERI, V R; CINGOLI, V; GIANI, G; MAIOCCHI, G; **VESELY, R C**
PA (SITI-N) SITIA YOMO SPA; (SITI-N) SITIA-YOMO SPA
CYC 10
PI DE 4032698 A 910829 (9136)*
GB 2241421 A 910904 (9136)
NL 9001906 A 910916 (9140)
FR 2658700 A 910830 (9145)
DK 9002030 A 910829 (9149)
DE 4032698 C 921210 (9250) 7 pp
BE 1004638 A3 930105 (9306) 21 pp
ES 2032253 A1 930116 (9307)
ES 2032253 B1 931216 (9403)
IT 1241070 B 931229 (9422)
IT 1241071 B 931229 (9422)
GB 2241421 B 940824 (9431)

ADT DE 4032698 A DE 90-4032698 901015; GB 2241421 A GB 90-18630 900824; NL 9001906 A NL 90-1906 900830; FR 2658700 A FR 90-11695 900921; DE 4032698 C DE 90-4032698 901015; BE 1004638 A3 BE 90-879 900917; ES 2032253 A1 ES 90-2345 900911; ES 2032253 B1 ES 90-2345 900911; IT 1241070 B IT 90-19515 900228; IT 1241071 B IT 90-19516 900228; GB 2241421 B GB 90-18630 900824

PRAI IT 90-19515 900228; IT 90-19516 900228

AB DE 4032698 A UPAB: 930928
Acidulated milk-based mousse foodstuffs are characterised in that they are free of additives and have a high content of living and viable lactic acid **bacteria**, which remains constant over the storage period up to consumption, imparting extraordinary organoleptic and structural properties to the mousses (sic).

The foodstuffs are produced by heating whole milk to 50-55 deg.C, centrifuging, heating to 90-95 deg.C, removing 5-12% water by evapn., pasteurising at 70-100 deg.C, cooling, adding selected lactic acid **bacteria**, incubating at 24-30 deg.C until the pH reaches 4.9-5.0, breaking up the curd, heating to 25-45 deg.C, ultrafiltering, mixing the concentrate with cream (35-40% fat) and sucrose, homogenising, cooling to 0-10 deg.C, storing under a positive pressure of sterile air, introducing an inert gas, and packaging. The lactic acid **bacteria** are selected from St. thermophilum, St. cremoris, St. lactis, St. diacetylactis and L.cremoris. Probiotic **bacteria**, e.g, Bifidobacterium infantis, may also be added with the cream and sugar.
0/0

L3 ANSWER 3 OF 5 CABA COPYRIGHT 1999 CABI
AN 95:65859 CABA
DN 950400579
TI A fresh, creamy, fruit-containing spread and process for preparing the same
AU Cavaliere, V. R.; Giani, G.; Cingoli, V.; Maiocchi, G.; Cavaliere Vesely, R.; **Vesely, R. C.**
CS Sita-Yomo SpA, 20139 Milan, Italy.
PI 940000
SO European Patent Application, No. EP 0 617 899 A1, pp. 8.
DT Patent
LA English
AB A fresh creamy, fruit-containing spread is described, which is claimed to be additive-free and to contain many live thermophilic lactic acid **bacteria**. It is further claimed that the aromatic characteristics and the texture make the product particularly attractive and suitable for infant feeding. The spread has an average content of fat in DM of 26%. A process for preparing the fruit-containing spread is also described. The product is manufactured by adding cream, sugar and mashed fruit (apples, bananas, strawberries, raspberries, blueberries, apricots, pineapple, citrus fruits or pears) to a pre-cultured semi-finished product in which Streptococcus thermophilus, Lactobacillus delbrueckii var. bulgaricus, Lactobacillus acidophilus or Bifidobacterium infantis are cultured at 0.5-1% w/w milk.

L3 ANSWER 4 OF 5 CABA COPYRIGHT 1999 CABI
AN 92:111616 CABA
DN 920455140
TI Milky mousse and its use
AU **Vesely, R. C.**; Giani, G.; Cingoli, V.; Maiocchi, G.; Cavaliere Vesely, R.
CS Sitia-Yomo SpA; Sitia-Yomo SpA, 20139 Milan, Italy.
PI 920000
SO UK Patent Application, No. GB 2 252 228 A, pp. 16.
DT Patent
LA English
AB A mousse is described, which forms part of a chilled dessert and contains live lactic acid **bacteria**, including Streptococcus thermophilus combined with one of Streptococcus cremoris, Streptococcus lactis or Streptococcus diacetylactis, and with a probiotic bacterium such as Lactobacillus acidophilus. The mousse is milk-based and is used in a 3-layer dessert, in which the bottom layer comprises the mousse (representing 45-52% of the dessert), the middle layer is composed of egg flip, a chocolate or

coffee-flavoured product, or sweetened fruit such as wild strawberry or fruits of the forest (representing 45-50% of the dessert), and the upper layer is composed either of an additional layer of the mousse, or of whipped cream (representing 3-5% of the dessert).

L3 ANSWER 5 OF 5 CABA COPYRIGHT 1999 CABI
AN 89:87564 CABA
DN 890433737
TI A fresh and creamy alimentary speciality adapted to be spread and containing live lactic ferments, and the process to produce it
AU **Vesely, R. C.**; Giani, G.; Cingoli, V.; Maiocchi, G.
CS Sitia-Yomo SpA; Sitia-Yomo, 20136 Milan, Italy.
PI 890000
SO UK Patent Application, No. GB 2 207 849 Al, pp. 15.
DT Patent
LA English
AB Pasteurized milk is ripened with starter organisms and is coagulated with rennet. The curd and whey are ultrafiltered at 38-40 deg C, then homogenized, and optionally mixed with sterile food ingredients, before aseptic packaging. The starter in 80% mesophilic lactic organisms and 20% thermophilic lactic organisms. Optionally, Lactobacillus acidophilus and/or Bifidobacterium bifidum may be added to the starter. The products have typically 55% fat-in-DM, are spreadable and have a live microflora.

=> e de simone claudio/au

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E1            1     DE SIMONE CL/AU
E2            2     DE SIMONE CLARA/AU
E3           67 --> DE SIMONE CLAUDIO/AU
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E9            5     DE SIMONE D W/AU
E10           1     DE SIMONE DAVID JOSEPH/AU
E11           1     DE SIMONE DOMENICO/AU
E12           1     DE SIMONE DOUGLAS W/AU
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=> s e3

L4 67 "DE SIMONE CLAUDIO"/AU

=> s l4 and bacteria? (5a) strain

3 FILES SEARCHED...
9 FILES SEARCHED...
L5 0 L4 AND BACTERIA? (5A) STRAIN

=> d l4 1-10 ti

L4 ANSWER 1 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Effect of L-carnitine on human immunodeficiency virus-1 infection-associated apoptosis: A pilot study.

L4 ANSWER 2 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Pathogenetic role of phagocytic abnormalities in human virus immunodeficiency infection: Possible therapeutical approaches. A review.

L4 ANSWER 3 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Acetyl-carnitine deficiency in AIDS patients with neurotoxicity on treatment with antiretroviral nucleoside analogues.

L4 ANSWER 4 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Field testing of prophylactic measures against Cryptosporidium parvum infection in calves in a California dairy herd.

L4 ANSWER 5 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI HIV-I infection and cellular metabolism (San Patrignano, Italy, October 5-6, 1995.

L4 ANSWER 6 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI ST 789 modulates in vitro and in vivo production of interleukin-6 and interleukin-2.

L4 ANSWER 7 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Potentiation of human polymorphonuclear leukocyte activation by atrial natriuretic peptide. Inhibitory effect of carnitine congeners.

L4 ANSWER 8 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Influence of soil characteristics on the clastogenic activity of maleic hydrazide in root tips of Vicia faba.

L4 ANSWER 9 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI A new era for carnitine.

L4 ANSWER 10 OF 67 BIOSIS COPYRIGHT 1999 BIOSIS
TI Intravenous immunoglobulins suppress the recurrences of genital herpes simplex virus: A clinical and immunological study.

=> s bacteria? (5a) strain

3 FILES SEARCHED...
L6 14562 BACTERIA? (5A) STRAIN

=> s l6 and gram (5a) positive

6 FILES SEARCHED...
L7 863 L6 AND GRAM (5A) POSITIVE

=> s l7 and dehydroxylase

L8 0 L7 AND DEHYDROXYLASE

=> s l7 and bile acid (5a) deconjugat?

8 FILES SEARCHED...
L9 0 L7 AND BILE ACID (5A) DECONJUGAT?

=> s l7 and streptococcus (5a) thermophilus

L10 6 L7 AND STREPTOCOCCUS (5A) THERMOPHILUS

=> dup rem l10

PROCESSING COMPLETED FOR L10
L11 6 DUP REM L10 (0 DUPLICATES REMOVED)

=> d bib ab 1-6

L11 ANSWER 1 OF 6 BIOSIS COPYRIGHT 1999 BIOSIS
AN 1998:490381 BIOSIS
DN PREV199800490381
TI Use of desalting gel for the rapid separation of simple sugars from exopolysaccharides produced by lactic acid bacteria.

AU Ricciardi, Annamaria (1); Parente, Eugenio; Aquino, Maria; Clementi, Francesca
CS (1) Dip. Biol., Difesa Biotecnol. Agro-forestali, Univ. Basilicata, Via Anzio 10, 85100 Potenza Italy
SO Biotechnology Techniques, (Sept., 1998) Vol. 12, No. 9, pp. 649-652. ISSN: 0951-208X.
DT Article
LA English
AB Three methods to remove simple carbohydrates prior to the measurement of exopolysaccharide concentration with the phenol/sulphuric acid method were compared. A new method based on size exclusion chromatography on a desalting gel compared favourably with ethanol precipitation (which was simple and rapid, but resulted in underestimation of EPS concentration) and dialysis (which was long and cumbersome).

L11 ANSWER 2 OF 6 CABA COPYRIGHT 1999 CABI
AN 95:103177 CABA
DN 950402709
TI Studies on the viscosity of viscous yoghurt
AU Kim, H. J.; Kim, T. J.; Yoon, H. J.
CS Department of Veterinary Medicine, College of Animal Husbandry and Animal Resources Research Center, Kon-kuk University, Korea Republic.
SO Korean Journal of Veterinary Public Health, (1994) Vol. 18, No. 3, pp. 301-305. 18 ref.
ISSN: 1225-1739
DT Journal
LA Korean
AB The results obtained in this study can be summarized as follows. The viscosity of viscous yoghurt was affected by **strain** of lactic acid **bacteria** used. The highest viscosity was obtained using Lactobacillus helveticus, then L. bulgaricus, **Streptococcus thermophilus**, L. acidophilus and the lowest yoghurt viscosity was obtained using L. casei. Approximately 12% of TS (milk SNF) as median thickness is suitable for the manufacture of yoghurt of high viscosity. Culturing temperature affected the viscosity of yoghurt culture. It was recommended that information on the optimum growth temperature of each strain should be provided in order to obtain a high viscosity product. 2-3% of starter was found to be suitable for the production of high-viscosity yoghurt culture. Increasing sugar proportion is a factor in decreasing viscosity of yoghurt culture. >9% of sugar was found to further decrease the viscosity of the yoghurt culture.

L11 ANSWER 3 OF 6 BIOSIS COPYRIGHT 1999 BIOSIS
AN 1994:65918 BIOSIS
DN PREV199497078918
TI Antigenotoxic properties of lactic acid bacteria in the S. typhimurium mutagenicity assay.
AU Pool-Zobel, Beatrice L. (1); Muenzner, Ruth; Holzapfel, Wilhelm H.
CS (1) Bundesforschung-Sanstalt Ernaehrung, Inst. Hygiene und Toxikol., Engesser Str. 20, 76131 Karlsruhe Germany
SO Nutrition and Cancer, (1993) Vol. 20, No. 3, pp. 261-270. ISSN: 0163-5581.
DT Article
LA English
AB A high percentage of human tumors is reported to be related to dietary habits. One way to improve the nutritional impact is to increase the intake of protective factors, such as inhibitors of DNA damage and other types of anticarcinogens. Specific strains of lactic acid bacteria used to ferment milk are promising candidates that may be antimutagenic and anticarcinogenic. We have studied the antimutagenicity of 10 isolated strains of beneficial lactic acid bacteria. Four types of fermented milk products were also studied

for their protective properties. The effect of these bacteria on the yield of revertants induced by nitrosated beef extract was investigated in the Salmonella typhimurium mutagenicity assay. Eight of 10 isolated Lactobacillus strains reduced the yield of his+ revertants almost back to the levels of the untreated controls. Different fermented fresh yogurts containing viable bacteria (probably Lactobacillus delbrueckii ssp. bulgaricus and **Streptococcus thermophilus** or Lactobacillus acidophilus and Bifidobacteria) showed protective effects as well. The degree of suppressing revertants was independent of the yogurt's fat content. In contrast, yogurt products that had been heat treated were not inhibitory. The other fresh fermented milk products (eg., buttermilk, kefir, and "Dickmilch") were not antimutagenic in this study. The results imply that some bacteria used in milk processing have an antimutagenic potential and that this property is specific for the **bacterial strain.**

L11 ANSWER 4 OF 6 BIOSIS COPYRIGHT 1999 BIOSIS
AN 1992:26848 BIOSIS
DN BA93:16123
TI DIFFUSION OF LACTOSE IN KAPPA CARRAGEENAN LOCUST BEAN GUM GEL BEADS WITH OR WITHOUT ENTRAPPED GROWING LACTATE ACID BACTERIA.
AU ARNAUD J P; LACROIX C
CS CENTRE RECH. STELA, PAVILLON PAUL COMTOIS, UNIV. LAVAL, STE FOY, QUE. G1K 7P4, CAN.
SO BIOTECHNOL BIOENG, (1991) 38 (9), 1041-1049.
CODEN: BIBIAU. ISSN: 0006-3592.
FS BA; OLD
LA English
AB Effective diffusion coefficients (De) of lactose in .kappa.-carrageenan (2.75% wt/wt)/locust bean gum (0.25% wt/wt) (LBG) gel beads (1.5-2.0 mm diameter) with or without entrapped lactic acid bacteria (LAB) were determined at 40.degree. C. The effects of lactose concentration, **bacteria strain** (**Streptococcus** salivarius subsp. **thermophilus** and Lactobacillus casei subsp. casei) and cell content at various steps of the fermentation process (after immobilization, pre-incubation of the beads and successive fermentations) were measured on De as a first step for process modeling. Results were obtained from transient concentration changes in well-stirrred lactose solutions in which the beads were suspended. A mathematical model of unsteady-state diffusion in a sphere was used, and De was obtained from the best fit of the experimental data. Diffusivity of lactose in cell-free beads was significantly lower than in pure water mainly because of the obstruction effect of the polymer chains and the hydration region. Furthermore, effective diffusivity and equilibrium partition factor were independent of lactose concentration in the range from 12.5 to 50 g/L. No significant difference was found for De (effective diffusivity) and Kp (partition) coefficients between beads entrapping S. thermophilus (approximately 5 .times. 109 CFU/mL) and cell-free beads. On the other hand, higher, higher cell counts obtained with L. casei (close to 1.8 .times. 1011 CFU/mL) increased mass transfer resistance resulting in lower effective diffusivities and Kp. Finally, the effects of the type of bacteria and their distribution in the beads on the diffusivity were also discussed.

L11 ANSWER 5 OF 6 BIOSIS COPYRIGHT 1999 BIOSIS
AN 1992:47595 BIOSIS
DN BA93:27570
TI REGULATION OF POLYSACCHARIDE FORMATION BY **STREPTOCOCCUS-THERMOPHILUS** IN BATCH AND FED-BATCH CULTURES.
AU PETIT C; GRILL J P; MAAZOUZI N; MARCZAK R
CS LAB. CHIMIE BIOL. 1, UNIV. NANCY 1, B. P. 239, 54506 VANDOEUVRE-LES-NANCY CEDEX, FR.

SO APPL MICROBIOL BIOTECHNOL, (1991) 36 (2), 216-221.
CODEN: AMBIDG. ISSN: 0175-7598.
FS BA; OLD
LA English
AB A commercial strain of **Streptococcus thermophilus** possessing galactokinase activity was examined for the effect of lactose flow rate on the production and composition of polysaccharides through the early steps of biosynthesis. In all cases, lactose-grown cells did not release free galactose into the medium and produced polysaccharides containing galactose, glucose, mannose, uronic acids and minor amounts of hexosamines. In batch cultures with excess lactose present the cells converted nearly 80% of the carbon source to L-lactate and produced 2.4 g l-1 (eq. glucose) polysacchrides. However, when the carbon flow was set at 1.5 mM h-1, only 47% of the fermented sugar was converted to L-lactate by the strain, which synthetized 22% more polysaccharides. As lactose became limiting, the level of some glycolytic enzymes and nucleotidyltransferases markedly decreased while phosphoglucomutase, phosphomannose isomerase and galactokinase activities were stimulated. The shift in the key enzyme ratios was reflected by major changes in polysacchride distribution, which definitely altered in favour of galactose. Data suggested a diversion of lactose flow towards polysaccharide production at the expense of lactic acid and biomass formation, as well as a fine regulation of polymer distribution when the cell growth of S. thermophilus was limited by the carbon source feed rate.

L11 ANSWER 6 OF 6 WPIDS COPYRIGHT 1999 DERWENT INFORMATION LTD
AN 81-30260D [17] WPIDS
TI **Strain** of lactic flora **bacteria** **Streptococcus thermophilus** - is used for detecting bacterial growth inhibiting chemical agents in milk.
DC D13 D16
IN KHORKOVA, E A; SEMENIKHIN, V F
PA (DARY) DAIRY IND RES INST
CYC 1
PI SU 755840 B 800815 (8117)*
PRAI SU 77-2536897 771021
AB SU 755840 B UPAB: 930915
Strain of lactic acid-**bacteria** **Streptococcus thermophilus** 2KC is used for detection of the presence in milk of bacteria growth inhibiting agents, such as antibiotics, formalin H2O2, chloramine, etc.
This strain obtd. by selective culturing appears in the form of 0.5-1 micron cells. It is **gram-positive**, aerobic. The cells may appear singly or in chains. The optimal growth temp. is 40-45 deg.C. The strain curdles milk forming a dense curd. Souring limit is 110-115 deg.T. The strain assimilates glucose, galactose, lactose, saccharose and arabinose.
The sensitivity of **Streptococcus thermophilus** 2KC to inhibitors is as follows; penicillin 0.01 unit/ml; streptomycin 30 mg/ml; tetracyclin 1 unit/ml; formalin 0.005%; H2O2 0.05%. Bul.30/15.8.80.

=> s l7 and streptococcus (5a) faecium

L12 2 L7 AND STREPTOCOCCUS (5A) FAECIUM

=> d bib ab 1-2

L12 ANSWER 1 OF 2 BIOSIS COPYRIGHT 1999 BIOSIS
AN 1997:390395 BIOSIS
DN PREV199799689598
TI Strain screening and the fermentation conditions of

L-alpha-glycerophosphate oxidase.
AU Feng Yongmei, Li Gaoxiang
CS Inst. Microbiol., Acad. Sinica, Beijing 100080 China
SO Weishengwu Xuebao, (1997) Vol. 37, No. 1, pp. 26-31.
ISSN: 0001-6209.
DT Article
LA Chinese
SL Chinese; English
AB **Streptococcus faecium** GPO 605, which can produce relative high L-alpha-glycerophosphate oxidase, was isolated and induced from many strains of streptococcus. The culture exhibited maximum enzyme activity at 30 degree C for 8h, 200r/min, 100ml medium/250ml flask. The existence of glycerol in the medium can induce the synthesis of the enzyme efficiently and the limited glucose was indispensable to the enzyme production. Other optimum medium composition included casein, yeast extract, HPO-4-2- and some metal ions etc.

L12 ANSWER 2 OF 2 WPIDS
AN 97-297871 [27] WPIDS
CR 97-297872 [27]
DNC C97-096561
TI New antimicrobial protegrin peptide(s) - having activity against bacteria, yeast, fungi, protozoa and certain strains of viruses (e.g. HIV).
DC B04 C03 D16
IN CHANG, C C; CHEN, J; GU, C L; LEHRER, R I; STEINBERG, D A
PA (INTR-N) INTRABIOTICS PHARM INC; (REGC) UNIV CALIFORNIA
CYC 74
PI WO 9718826 A1 970529 (9727)* EN 130 pp
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W: AL AM AU AZ BA BB BG BR BY CA CN CU CZ EE FI GE HU IL IS JP KG KP KR KZ LC LK LR LS LT LV MD MG MK MN MX NO NZ PL RO RU SG SI SK TJ TM TR TT UA UZ VN
AU 9677394 A 970611 (9740)
NO 9802310 A 980722 (9839)
EP 862448 A1 980909 (9840) EN
R: AT BE CH DE DK ES FI FR GB GR IE IT LI NL PT SE
CZ 9801591 A3 981014 (9847)
ADT WO 9718826 A1 WO 96-US18544 961122; AU 9677394 A AU 96-77394 961122; NO 9802310 A WO 96-US18544 961122, NO 98-2310 980520; EP 862448 A1 EP 96-940535 961122, WO 96-US18544 961122; CZ 9801591 A3 WO 96-US18544 961122, CZ 98-1591 961122
FDT AU 9677394 A Based on WO 9718826; EP 862448 A1 Based on WO 9718826; CZ 9801591 A3 Based on WO 9718826
PRAI US 96-752852 961121; US 95-562346 951122; US 96-649811 960517; US 96-690921 960801
AB WO 9718826 A UPAB: 981021
An antimicrobial peptide is claimed comprising about 10-30 amino acid residues and containing the amino acid sequence : X1-X2-X3-X4-X5-C6-X7-C8-X9-X10-X11-X12-C13-X14-C15-X16-X17-X18 (I) or a salt or N-terminal acylated or C-terminal amidated or esterified form where: each C is a cysteine-like, basic, small, polar/large or hydrophobic amino acid (aa); C8 and/or C13 may be absent; X1-X5= a basic, hydrophobic, polar/large, or small aa or may be absent; X7, X14=a hydrophobic or a small aa; X9 and/or X12 may be absent; X9-X12 together create a reverse turn when contained in (I), where at least one of X9-X12 is a basic aa; X16-X18= basic, hydrophobic, polar/large or small aa, one or more of which may be absent; 15-50% of the aa in (Ia) are basic such that (Ia) has a net charge of at least +1 at physiological pH; with the proviso that if all of X1-X4 are present and none of X1-X4 is a hydrophobic amino acid, at least one of X5, C8 X9, X12, C13 or X16 must be absent or X5 must be basic.

Also claimed are: (1) a recombinant expression system for production of (I) comprising a nucleotide sequence encoding (I) operably linked to control sequences for effecting expression; (2) a recombinant host cell, or progeny, modified to contain an expression system as in (1); and (3) antibodies specifically reactive with (I).

USE - The antimicrobial peptides are protegrins which have a broad spectrum of activity against microbial targets, including **gram-positive** bacteria, **gram**-negative bacteria, yeast, fungi, protozoa and certain strains of viruses and retroviruses (e.g. HIV). They can be used to preserve or disinfect a variety of materials, including medical equipment, foodstuffs, cosmetics, contact lens solutions, medicaments or other nutrient-containing materials. They can also be used for the prophylaxis or treatment of microbial infections or diseases in both plants and animals, e.g. conjunctivitis, keratitis, corneal ulcers, stomach ulcers associated with H. pylori, sexually transmitted diseases (STDs), gram-negative sepsis, endocarditis, pneumonia and other respiratory infections, urinary tract infections, systemic candidiasis, oral mucositis etc. The peptides are biostatic or biocidal against clinically relevant pathogens exhibiting multi-drug resistance such as vancomycin-resistant Enterococcus **faecium** or faecalis, penicillin-resistant **Streptococcus** pneumoniae and methicillin-resistant Staphylococcus aureus (MRSA).

Dwg.0/6

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=> s l7 and lactobacillus (5a) bulgriusaecium

L13           0 L7 AND LACTOBACILLUS (5A) BULGRIUSAECIUM

=> s l7 and lactobacillus (5a) bulgrius

L14           0 L7 AND LACTOBACILLUS (5A) BULGRIUS

=> s l7 and lactobacillus (5a) bulgricus

L15           0 L7 AND LACTOBACILLUS (5A) BULGRICUS

=> s l7 and metabolic (5a) disorder (10a) bile acid

   8 FILES SEARCHED...
L16           0 L7 AND METABOLIC (5A) DISORDER (10A) BILE ACID

=> s l7 and metabolic (5a) disorder

L17           0 L7 AND METABOLIC (5A) DISORDER

=> d his


     (FILE 'HOME' ENTERED AT 13:07:23 ON 12 JAN 1999)

     FILE 'EMBASE, MEDLINE, BIOSIS, JAPIO, CABA, BIOTECHDS, CAPLUS,
     WPIDS, LIFESCI, CONFSCI' ENTERED AT 13:08:16 ON 12 JAN 1999
                E VESELY RENTA/AU
L1              9 S E1
L2              5 S L1 AND BACTERIA
L3              5 DUP REM L2 (0 DUPLICATES REMOVED)
                E DE SIMONE CLAUDIO/AU
L4             67 S E3
L5              0 S L4 AND BACTERIA? (5A) STRAIN
L6          14562 S BACTERIA? (5A) STRAIN
L7            863 S L6 AND GRAM (5A) POSITIVE
L8              0 S L7 AND DEHYDROXYLASE
L9              0 S L7 AND BILE ACID (5A) DECONJUGAT?
L10             6 S L7 AND STREPTOCOCCUS (5A) THERMOPHILUS
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L11             6 DUP REM L10 (0 DUPLICATES REMOVED)
L12             2 S L7 AND STREPTOCOCCUS (5A) FAECIUM
L13             0 S L7 AND LACTOBACILLUS (5A) BULGRIUSAECIUM
L14             0 S L7 AND LACTOBACILLUS (5A) BULGRIUS
L15             0 S L7 AND LACTOBACILLUS (5A) BULGRICUS
L16             0 S L7 AND METABOLIC (5A) DISORDER (10A) BILE ACID
L17             0 S L7 AND METABOLIC (5A) DISORDER

=> s l7 and bile (5a) acid

   7 FILES SEARCHED...
L18             0 L7 AND BILE (5A) ACID
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